

# Wood-Roasted Yams

- 6–8 fresh yams, peeled and sliced into 1/2" rounds
- 4 tablespoons unsalted butter
- 2 tablespoons brown sugar
- 2 tablespoons extra virgin olive oil
- 1 teaspoon salt

Prep oven per Mugnaini Roasting Oven Protocol.

Quick method for Thanksgiving:

Place yams on sheet pan, toss with olive oil and salt. Place in oven and roast until fork tender 20-25 min. Remove, let cool and refridgerate. (May be done 2 days before Thanksgiving).

Remove from refrigerator, place into buttered baking dish, dot with butter and sprinkle with brown sugar. Place uncovered into wood-burning oven for 10–15 minutes or until heated through and lightly brown on top.

